# Duck, Celeriac Remoulade and Blueberry Flavour Pearls

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Duck, Celeriac Remoulade and **Blueberry Flavour Pearls** is a surprisingly simple dish to prepare. Served cold or at room temperature it's a lovely dish for warm weather entertaining.I adore ❤ Duck. A  few deliciously pink slices of crisp skinned breast and some fresh and tasty salad is just right for a relaxed lunch or dinner. Super relaxed because you will have the Duck cooked before your guests arrive!  Celeriac Remoulade is essentially a 'fancy French coleslaw' made with deliciously ugly Celery Root. Our **Limited Edition Blueberry Flavour Pearls** add wonderful sweet bursts that complement the dish beautifully.

## What you'll need

- Duck Breasts – 1 breast will yield around 8 slices
- Salt & Pepper

- Celeriac Root
- Dill – wash well
- Seeded Mustard
- Mayonnaise
- Watercress or other leafy green – wash and pick
- Extra Virgin Olive Oil
- Blueberry Flavour Pearls

## To do

Lets make the Remoulade first. Cut off the coarse outer layer of the Celeriac. We need to julienne the Celeriac next. I used a Mandolin which makes slicing very thin slices easy! Here is a little youtube clip on how to use one without cutting yourself. Once you have nice thin slices just slice them again into thin strips. Pop them into a bowl. Add Chopped Dill, a good bit of Mayonnaise, Seeded Mustard to taste and season well. A little dash of cream can be nice too.  Refrigerate until required.

### Next

Pop your oven on to 200c. Lightly score the skin of the Duck breasts in a criss cross pattern (or not!) and season well. Place them skin side down into a cold frypan. Pop the burner on to a medium heat and gently cook until very well coloured and much of the fat has rendered out. You may need to carefully tip some fat out of the fry pan at this point. Turn the breast over and give it a half minute or so on the other side. Flip it back to skin down and pop the Duck into the oven for around 8 minutes or until cooked to your preferred doneness. (54c med-rare to 60c medium with a meat thermometer). Let them rest after cooking for a good 8 – 10 minutes before slicing.

### To serve

Set your plates out. Add a nice pile of the Remoulade and a few Olive Oil dressed leaves on to each plate. Carefully slice

your cooked Duck breast on a bit of an angle (they will sit nicely when you fan them out then). Add 3 or so slices of Duck onto each plate. Finish with a good spoonful of our Limited Edition Blueberry Flavour Pearls.

I'd love to follow this dish with a classic Lemon Tart…yum!

Bon Appetit.

Until next time

Enjoy…from the Peninsula Larder Team

> ***"Age and glasses of wine should never be counted."***
>
> *Italian Proverb*

**Take a peek at our other flavours, just click HERE There are plenty of others to choose from.